MEASUREMENT CHART *For consistently flavorful jerky use amounts recommended below:*

Meat:	Seasoning:	Cure:	Water:
5 lbs.	1/2 cup + 2 tbsp.	1-1/4 tsp.	5 oz.
10 lbs.	1 cup + 4 tbsp.	2-1/2 tsp.	10 oz.
25 lbs.	3 cup + 2 tbsp.	6 tsp.	25 oz.

Directions:

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning and cure in water per above chart. Mix thoroughly with meat until tacky.

Process in one of the following ways:

- Roll into logs (about 10" long and 2" in diameter). Roll back and forth to remove air. Preheat oven to 300°F and place in oven for 1 hour or until internal temperature reaches 165°F. Remove and cool.
- Stuff into fibrous or non-edible collagen casings (soak casings in warm water prior to stuffing) and place in refrigerator overnight. Preheat oven to 180°F and place in oven or smoke in a smoker until internal temperature of the log reaches 165°F. Remove and cool.

Refrigerate or freeze finished product.
Keep cure out of reach of children.
Do not use more cure than recommended.

Seasoning Ingredients: Salt, Spices, Dextrose, Sugar, Garlic Powder, Sodium Erythorbate (1.02%), And Less Than 2% Tricalcium Phosphate Added As An Anticaking Agent.

Cure Ingredients: Salt, 6.25% Sodium Nitrite, FD&C Red #3 (For Color), And Less Than 2% Silicon Dioxide As A Processing Aid.

Contains No Gluten, No MSG.
Warning: This product is manufactured in a facility that processes tree nuts.

Nutrition Facts

Serving Size 2g
Servings Per Container 1495

Amount Per Serving	
Calories 0	Calories from Fat 0
	% Daily Value*
Total Fat 0	0%
Saturated Fat 0	0%
Trans Fat 0	
Cholesterol 0	0%
Sodium 330mg	14%
Total Carbohydrate 0	0%
Dietary Fiber 0	0%
Sugars 0	
Protein 0	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

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